

WHY WE FIGHT AGAINST PRUSSIAN AUTOCRACY



Study this remarkable picture and you cannot fail to understand why we are fighting the Prussian autocracy. You will see how truly the criminal spirit that moves men in the German army and navy to commit outrages against humanity is embodied in the German Kaiser. Here the artist has shown the autocrat and his warriors as they really are. In their effort to put the hobnailed heel of Prussianism on the necks of free nations the Germans plunder the homes of innocent non-combatants, use the white flag to lure their enemies out into the open to be shot, murder women and children, cut off the hands of babies, and introduce into warfare poison gas.

PARISH PRIEST
USED AS SHIELD

Brand Whitlock Tells of Cowardly
Act of Commander of German
Detachment.

HUGH GIBSON ADDS EVIDENCE

Tells of Priests Compelled to Walk Before "Huns" to Form Screen—
Cardinal Mercier's Statement
as to Taking of Hostages.

That the Germans in Belgium made use of women, children, and priests as screens to protect the invaders from Belgian troops is shown by the following testimony gathered by the committee on public information:

Minister Whitlock, in his report of September 12, 1917, to the secretary of states, gives an instance of the German practice of seeking protection.

"The Germans attacked Hougaerde on the 18th August; the Belgian troops were holding the Gette bridge in the village. The Germans forced the parish priest of Augaerde to walk in front of them as a shield. As they neared the barricade the Belgian soldiers fired and the priest was killed. After the retreat of the Belgians the Germans shot four men, burned 50 houses, and looted 100."

Hugh Gibson, in "A Journal From Our Legation in Belgium," page 155, gives another incident:

"Two old priests have staggered in to the legation more dead than alive after having been compelled to walk ahead of the German troops for miles as a sort of protecting screen. One of them is ill, and it is said that he may die as a result of what he has gone through."

Statement of Cardinal Mercier.

"At the time of the invasion Belgian civilians, in 20 places, were made to take part in operations of war against their own country. At Termonde, Lebbeke, Dinant and elsewhere in many places, peaceable citizens, women and children were forced to march in front of German regiments or to make a screen before them.

"The system of hostages was carried out with a fierce cruelty. The proclamation of August 4th, quoted above, declared, without circumlocution: 'Hostages will be freely taken.'

"An official proclamation, posted at Liege, in the early days of August, ran thus: 'Every aggression committed against the German troops by any persons other than soldiers in uniform not only exposes the guilty person to be immediately shot, but will also entail the severest reprisals against all the inhabitants, and especially against those natives of Liege who have been detained as hostages in the citadel of Liege by the commandant of the German troops.'

"These hostages are Monsignor Rutten, bishop of Liege; M. Kleyer, burgomaster of Liege; the senators, representatives, and the permanent deputy and sheriff of Liege."

"The above quotation is taken from 'An Appeal to Truth,' addressed November 24, 1915, by Cardinal Mercier and the other bishops of Belgium to the cardinals, archbishops, and bishops of Germany and Austria-Hungary."

"Some ten or a dozen American correspondents, of whom I was one, witnessed the first German drive through Belgium. Most of us were so appalled and horrified by what we saw as to become anti-German for life." Will Irwin in Saturday Evening Post, October 6, 1917, page 41.

Rubbery Under Gules of Fines.
The contracting nations, including Germans, who signed the conventions

of the second peace conference at The Hague, 1907, pledged themselves to the following:

"Article I. No general penalty, pecuniary or otherwise, shall be inflicted upon the population on account of the acts of individuals for which they cannot be regarded as jointly and severally responsible."

"Article LIII. Requisitions in kind and services shall not be demanded from municipalities or inhabitants except for the needs of the army of occupation. They shall be in proportion to the resources of the country, and of such a nature as not to involve the inhabitants in the obligation of taking part in military operations against their own country."

The German authorities have violated these articles from the very beginning. As soon as they invaded Belgium, heavy fines were laid upon individual communities as reprisals for some act against the German army or its regulations which was committed within their boundaries. In "An Appeal to Truth" Cardinal Mercier cites the following cases:

"Malines, a working-class town, without resources, has had a fine of 20,000 marks inflicted on it because the burgomaster did not inform the military authority of a journey which the cardinal, deprived of the use of his motorcar, had been obliged to make on foot. In fact, upon the flimsiest pretexts heavy fines are inflicted on communes. The commune of Puers was subjected to a fine of 3,000 marks because a telegraph wire was broken, although the inquiry showed that it had given way through wear."

Merciless Exactions.

In addition to such arbitrary, sporadic exactions, in December, 1914, the Germans demanded 40,000,000 francs (\$8,000,000), a month to be paid by the Belgian provinces jointly.

Concerning this enormous imposition Cardinal Mercier says, in the "Appeal to Truth":

"Now, in December, 1914, Belgium was devastated. Contributions of war imposed on the towns and innumerable requisitions in kind had exhausted her. The greater part of the factories were idle, and in those which were still at work, raw materials were, contrary to all law, being freely commandeered."

"It was on this impoverished Belgium, living on foreign charity, that a contribution of nearly 500,000,000 francs was imposed."

The German military rules have also made the families responsible for acts committed by or charged against members as is shown in the following examples, which are quoted from the "Appeal to Truth," cited above:

"The Belgian government have sent orders to rejoin the army to the militiamen of several classes. . . . All those who receive these orders are strictly forbidden to act upon them. . . . In case of disobedience the family of the militiaman will be held equally responsible."

Punishment "Without Mercy."

The commander in chief of the German army in Belgium posted a proclamation declaring:

"The villages where acts of hostility shall be committed by the inhabitants against our troops will be burned."

"For all destruction of roads, railways, bridges, etc., the villages in the neighborhood of the destruction will be held responsible."

"The punishments announced above will be carried out severely and without mercy. The whole community will be held responsible. Hostages will be taken in large numbers. The heaviest war taxes will be levied."

At the end of the "Appeal to Truth" Cardinal Mercier says:

"But we cannot say all here, nor quote all."

"If, however, our readers wish for the proof of the accusations . . . we shall be glad to furnish them. There is not in our letter, nor in the four annexes [to the "Appeal to Truth"], one allegation of which we have not the proofs in our records."

THE
KITCHEN
CABINET

What kinder spot on earth?
A fire on the hearth,
A furry rug and small
A table and a light
Well shaded and bright,
A hollow box chair,
With cushions plump to spare,
A jewel of a book—
My cozy reading nook.

ECONOMICAL DISHES.

To make a small amount of meat go a good ways, try

English Hash.—Put three tablespoonfuls of olive oil in a frying pan, when very hot add a half pound of chopped beef and stir it with a fork until it is well seared, then add three cupfuls of boiled rice, one small onion chopped, a teaspoonful of salt and a fourth of a teaspoonful of paprika, with a few dashes of cayenne. Cook until the meat is well done, stirring all the time. Serve at once.

Buckwheat Gems.—Beat one egg, add a half cupful of sugar and three tablespoonfuls of melted shortening. Add a cupful of milk and a cupful of buckwheat, a little at a time, until well mixed, then add a half cupful of wheat flour, into which has been sifted one and a half teaspoonfuls of baking powder and a half teaspoonful of salt. Bake in gem pans. These may be split and served with honey or maple syrup.

Apples Stuffed With Rice.—Core six red apples and fill the centers with boiled rice mixed with cinnamon and sugar. Put in a pan and add a little water and bake as usual. Serve hot with cream.

Washington Salmon Salad.—Mix together one and a half cupfuls of flaked salmon, half a cupful of celery cut fine, two tablespoonfuls of chopped green peppers, one small onion, minced, and mayonnaise to moisten, with salt and pepper to season. Garnish with slices of tomatoes. Arrange on a bed of lettuce and garnish with mayonnaise.

Peanut Rice Salad.—Wash three tablespoonfuls of rice and cook ten minutes in boiling salted water. Drain and cover with a cupful of orange juice and cook in a double boiler until tender. Cool, mix with a half cupful of finely chopped peanuts, make into balls as little cream cheese, serve as a garnish on lettuce.

Three Ice Cream.—Take three oranges, three lemons and three bananas, mash the bananas and use the juice of the other fruit, put all together, add three cupfuls of sugar and three cups, cooked together for ten minutes, and cooled and let stand an hour. Add a half pint of cream and freeze as usual.

Give every man thine ear, but few thy voice; take each man's counsel, but reserve thy judgment.—Shakespeare.

WAR FOOD.

Our soldiers need wheat, we can use corn, oats, barley, rye and rice. Our soldiers need butter and lard, we can use peanut oil, peanut butter, cotton seed products, corn, coconut oil and drippings. They need sugar, we can use honey, molasses

and sirups. They need ham, beef, mutton, we may eat chicken, nuts, fish, perishable meats that cannot be shipped like liver, kidneys and sweet breads, eggs and cottage cheese.

Corn cannot be shipped as it does not carry well as cornbread and there are no mills abroad for grinding such grains, the people do not know how to use it and we cannot urge a new untried food upon those already overburdened with the horrors of war. We are asked to do a very little in exchange for one-fourth of our fat, one-fourth of our wheat, one-sixth of our sugar and one-seventh of our meat. If in every home of the twenty million in our country this is done we will save enough to feed the people across the water. If we can by giving little better measure, by doing a little more than is asked of us, we will be helping for some who will not and some who can not.

Barley Yeast Bread.—Take one cupful of milk, or water one tablespoonful of sugar, a tablespoonful of fat, a teaspoonful of salt, one and a sixth cupfuls of barley flour, two and a third cupfuls of white flour, and a half a yeast cake, or a quarter of a cupful of home made yeast. To make this use a cake of dry yeast, a pint of potato water two mashed potatoes, two tablespoonfuls of sugar and a teaspoonful of salt, let stand overnight, add two tablespoonfuls of flour and put away in a covered jar. It will keep for two weeks in a cold place.

Fifty-Fifty Rye Yeast Bread.—Take a cupful of milk or water, potato water is good, a tablespoonful of fat, two of sugar, a teaspoonful of salt, two and a fourth cupfuls of wheat flour, the same of rye, and a half cupful of home made yeast. Do not add all of the flour in the above breads until the time for kneading.

Let not a crumb of any food be wasted. If your family does not like

corn meal try to present it in such a manner that they will like it. "Conversion is patriotism in this case." We do not like war, but we will have to bear it, we may not like many kinds of foods, but we must eat them to save, that there may be no more war.

True hospitality consists in having what you were going to have anyway, and not changing the cloth unless you were going to anyway.

CORN, THE AMERICAN FOOD.

As we wish to save every ounce of white flour possible in our food in these days of pressing need, it is well for us to remember that our forefathers had little else but corn for bread in the early days. In 1588 Harlot in his account of the Virginia colony writes of maize as follows: "The grain is about the bigness of our ordinary English pease. It yeelde white sweete flower; being used according to its kind, it maketh a very good bread."

As cornmeal or corn flour lacks the tenacious substance (gluten) present in wheat it is impossible to make a good yeast bread from it alone; but by using the flour in the sponge, cornmeal may be used as substitute from one-fourth to a third of the flour used in kneading. In this way saving a large amount of flour for our country's need. Bread which has corn flour or cornmeal added should be longer baked to be palatable.

Fifty-Fifty Biscuits.—Take two cupfuls of white flour, four teaspoonfuls of baking powder, two teaspoonfuls of salt, three tablespoonfuls of shortening and two of sugar, liquid to mix to the proper consistency, about one to one and a half cupfuls. Milk, potato water or other vegetable water of little flavor may be used, in this way much mineral matter is taken into the body.

Fifty-Fifty Griddle Cakes.—Take one cupful of sour milk, three-fourths cupfuls each of flour and corn meal, a half teaspoonful of soda, one teaspoonful of baking powder, a half teaspoonful of salt, a tablespoonful of molasses and one beaten egg. Get a few pounds of lard fat, try it out, saving the scraps, mix the fat while hot with lard and it will keep it soft as butter. Use the scraps finely chopped to stir into a cornmeal mush, well seasoned with salt, and a few dashes of cayenne. Pour into a bread pan to mold. Unmold and slice, fry in the hot lard fat, for a most fitting breakfast dish.

War calls women to national service as well as men. The nation needs well developed men and women and diet is a great essential for proper physical development.

GOOD ECONOMIC DISHES.

In these days with a desire to have a small portion of meat do double duty, the following will appeal to the thrifty housewife:

Beef and Potato Roast.—Take a pound loaf and put it twice through the meat chopper, add a teaspoonful of salt, a few dashes of pepper, one egg, and a half pint of cold boiled potatoes finely chopped, form into a roll about six inches long and bake for half an hour, basting it once or twice during the baking. Serve either with tomato or brown sauce. It may be rolled in oiled paper and baked over the paper while cooking.

Where there is a small family a three-pound chicken will serve for several meals. Cook the wing tips and giblets, chop them in the coarser, adding to the broth, this making sufficient gravy to serve with the fowl for two or three meals. Make the gravy by using any sweet fat brown with flour, then add some of the broth with a spoonful or two of the chopped giblets, cook until smooth, change the flavor, using celery salt once, onion or parsley, with a dash of tobacco or Worcestershire and kitchen bouquet.

A serving of the second joints and drumsticks parboiled and the liquid added to the gravy broth then brown the pieces in a little hot fat will make a fine meal with baked or mashed potatoes, then the rough pecked, neck and back in a stew with dumplings and gravy, making a little meat and much dumpling and gravy answer for the meal. Then there will be a little of the breast left which may be used in a few dainty sandwiches or mixed with apple in a salad or finely minced and served in a sauce either of the broth or a white sauce on toast. All the bones carefully saved may be crushed and covered with cold water and will make another cup or two of good broth which may be set away and used after a day or two. A chicken costing 80 cents may thus serve a family of two or three with three or even four good meals, and they need not come in succession so that one tires of the flavor.

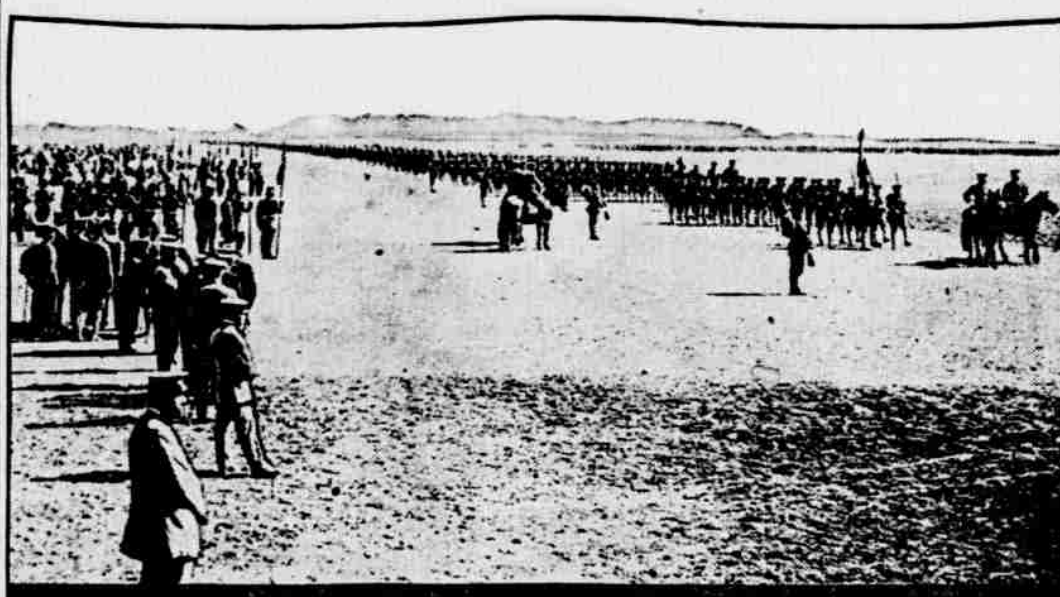
Neelie Maxwell

GOING OVER THE TOP ON SNOW-COVERED GROUND



Scene in an American army training camp where the men are making a charge from the trenches over snow-covered ground, the condition being such as are encountered in France now.

CHINESE TROOPS TO FIGHT ON FRENCH FRONT



This photograph shows a review of some of the Chinese troops that, according to uncontradicted reports, are to be sent to the west front in France to help in the war against Germany.

TO THE GIRL BACK HOME



Even under extreme danger the soldier's thoughts drift toward home. A French soldier at outpost duty snatches a few moments to write words of encouragement to the girl he loves.

For Toothache.

Oil of cloves may be used successfully for a little while, but you must not continue with it too long or it may lead to congested toothache, says an exchange. Put just one drop on a piece of wadding and push the wadding firmly but gently into the hole in the aching tooth. It may stay there for two or three days, and should then be renewed.

Spirit rubbed on the gums will give relief for a few minutes. It is also a good plan to rub baking soda round the tooth and then rinse out the mouth with warm water.

If the trouble is caused by an abscess, nothing is better than a poultice of linseed meal mixed with vinegar instead of water. Measure out three tablespoonfuls of meal. Boil enough vinegar to mix the meal into a moist paste. Stir it up very quickly, wrap it up in a piece of old, soft flannel, and apply it to the face as hot as is bearable. It should not be made before the patient is ready for it; but if a delay occurs, and it has to be kept back for a few minutes, you should lay it on a warm plate and pop it into the oven.

WOMEN LOADING SHELLS FOR THE ALLIES



Portuguese women at Lisbon loading a vessel with shells for shipment to France. These shells, which weigh about 90 pounds each, are made in the munition factories of Portugal.

PLENTY OF GOOD FRESH AIR

Ventilation Prepares One to Maintain a Condition That Will Throw Off Illness.

The last generation feared cold, fresh air, in just about the proportion that this present age courts it. Plenty of good air gets one in a good condition, so that one is able to resist and throw off colds or other illnesses caused by germs, but one should be careful not to overexpose, observes a physical culture expert.

Of course it is not wise to sit in draughts, though they are not so harmful as bad air. It is said that the harm caused by one hour's breathing bad air cannot be undone by breathing good air for the other twenty-three.

Every woman wants to feel that her house is well ventilated. She does not like to think that her family is being

poisoned by the air it breathes. There should be one or two windows always open, though there should be no draught. If only one window is opened pull it down from the top as well as up from the bottom. An open fire-place is an excellent ventilator.

Road to Success.

Do not disdain the trivial task that you know is yours to perform. Study it well. Remember, all great achievements are a composite of many details, tiny matters that make possible admirable results. We all want to succeed, to get beyond the half-way station; for we long to reach the City of Success, but it we neglect details, the "little things" so essential to our progress, we shall only find ourselves where all dreamers and indolent individuals eventually find themselves, side-tracked in the Land of Failure.—Edna